Principles of cleaning raw food materials



Overview This standard is about the (fresh produce). It is about the fresh produce of the fre

This standard is about the principles of cleaning food raw materials (fresh produce). It is about understanding the technology of the cleaning processes. Cleaning may typically be carried out for products like; potatoes, fruit, vegetables.

This standard is for you if you need a broad understanding of the food technology of cleaning raw materials as they are harvested. You need to understand the function of the cleaning processes. You need to know how these processes are best suited to raw material types. Principles of cleaning raw food materials



Performance criteria

You must be able to: See

IMPSO701S Select and wash fresh produce



Knowledge and understanding

| You need to know and understand: | 1 the nature of the increased risk of raw material contamination by mechanised picking machines over hand picking |
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| | 2 what the rationale is for the cleaning of raw materials after harvesting |
| | 3 what the multistage separation methodology for cleaning of raw materials is |
| | 4 how cleaning without water by sieving or screening is carried out to remove contamination from the raw material |
| | 5 the characteristics of Continuous Drum Screening and the equipment used |
| | 6 the characteristics of Aspiration for separating raw material from |
| | contaminants |
| | 7 how metal detectors and magnets are used to identify and remove metal |
| | contaminants from raw materials |
| | 8 how soiled vegetables can be soaked or agitated in water as a preliminary treatment to cleaning |
| | 9 how Spray Washing is used to clean raw materials |
| | 10 the characteristics of Floatation Washing and the equipment |
| | 11 how combinations of cleaning methods can be used to obtain optimum |
| | results for specific raw materials |





| Developed by | Improve |
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| Originating Organisation | Improve Ltd |
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| Suite | Food Technology |
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